

## Belgian Delicacy

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **30**
- SRM **5.3**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

### Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński                 | 3.6 kg (89.4%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.3 kg (7.5%)   | 79 %  | 16  |
| Grain | zakwaszający               | 0.125 kg (3.1%) | 80 %  | 3   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 40 min | 13.5 %     |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM25 Klasztorna medytacja | Ale  | Liquid | 100 ml | Fermentum Mobile |